English

⚠ Important Safety Information

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

During use

- This appliance has been designed for cooking edible foodstuff only and MUST NOT be used for any other purposes.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave untensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.
- Always place the dripping pan in position to collect fat when using the grill or when cooking meat. Pour a little water into the dripping pan to avoid smoke and unpleasant smells.
- Always use oven gloves to remove pans from the oven.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or manteinance work.
- Some parts of the appliance are covered by a shock-proof plastic film. Remove this film before using the oven.
- This appliance is meant to operate with a single-phased connection to 230V electrical supply. An eventual 400V poliphasic connection without earth wire will destroy the oven and the hob, if fitted.
- **The manufacturer disclaims any responsability should all the safety measures not be carried out.**

Child Safety

- This appliance has been designed to be operated by adults and children under supervision. Young children MUST NOT be allowed to tamper with the controls or play near or with the oven.
- Accessible parts of this appliance may become hot when it is in use. Children should be KEPT AWAY until it has cooled.

Installation

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- It is **dangerous** to alter the specification in any way.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.

Service

- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

It is most important that this instruction book is be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

⚠ Safety Instructions

☞ Step by step instructions for an operation

ⓘ Hints and Tips

Environmental information

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For the Installer

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CE This appliance complies with the following E.E.C. Directives:

- **73/23** - **90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)
  and subsequent modifications.

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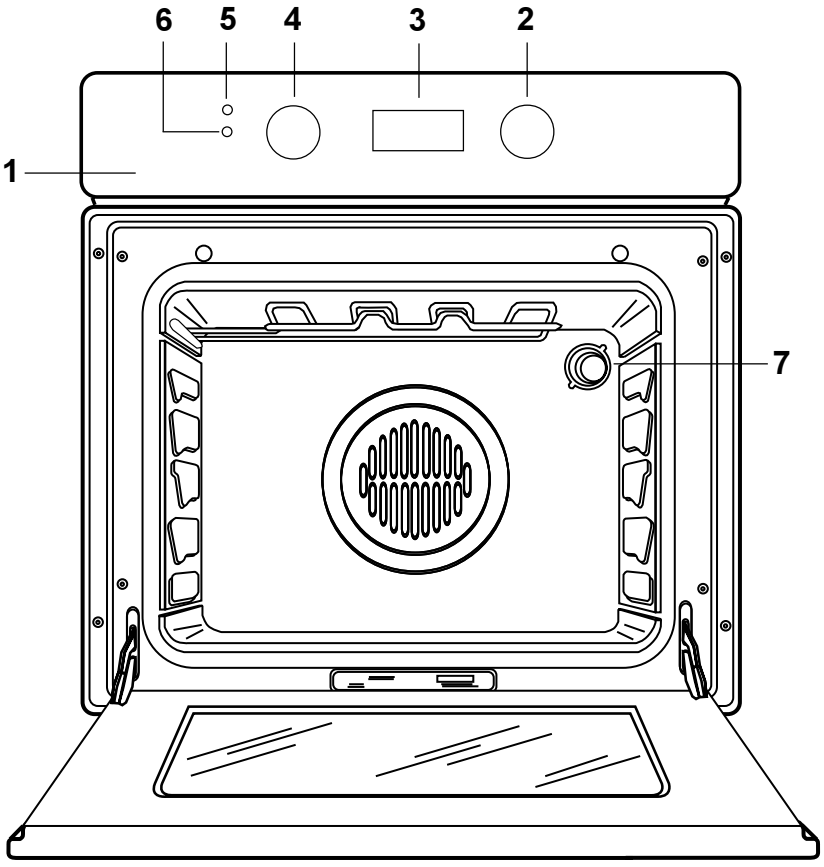
Description of the appliance



1. Control panel
2. Oven Function control knob
3. Electronic programmer
4. Oven Thermostat control knob
5. Overall control light
6. Oven thermostat control light
7. Oven lamp

Using the Oven

Oven function control knob (Fig. 1)

The oven function control knob can have the following symbols and functions:

- Oven Light - The oven light will be on without any cooking function
- Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
- Top heating element - The heat comes from the top of the oven only.
- Bottom heating element - The heat comes from the bottom of the oven only.
- Inner grill element only - can be used for grilling small quantities.
- Double Grill - The full grill element will be on.
- Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. **When using this function, select a maximum temperature of 200°C and do not exceed 1 hour of operation.**
- Fan cooking - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.
- Defrost Setting - This setting is intended to assist in thawing of frozen food.

Thermostat control knob (Fig. 2)

Turn the thermostat control knob to select temperatures between 50°C and 250°C (MAX).

Thermostat control light (°C)

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

Oven control light

It will come on every time an heating element is set on operation.and the oven will switch off automatically.

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Centre. Under no circumstances should you attempt to repair the appliance yourself.

The Cooling Fan for the Controls

This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

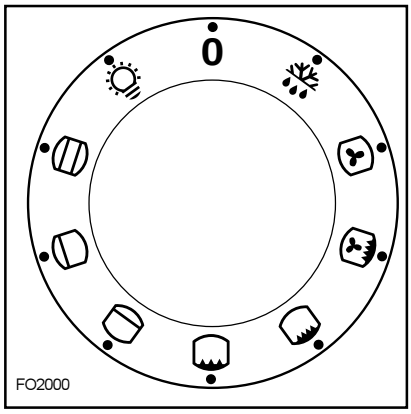


Fig. 1

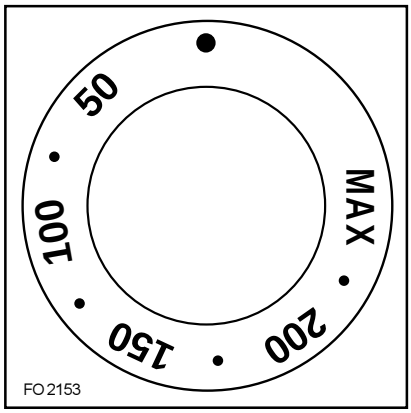


Fig. 2

When the oven is first installed

Before cooking for the first time, carefully wash the **oven accessories**.
The oven will work only if the time of day has been set (please read the instructions).

Once the oven has been installed:

a) set the thermostat knob to MAX (250);
b) switch the oven function control knob to conventional cooking ();
c) allow the oven to run empty for approximately 45 minutes;
d) open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.
Repeat this operation for the grill and fan cooking function.
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

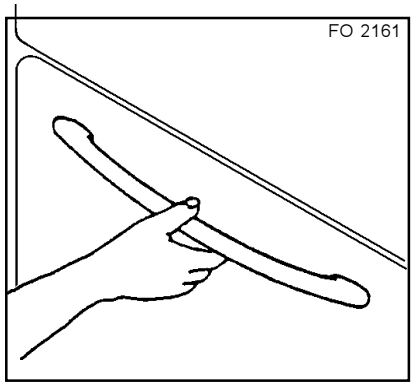


Fig. 3

To open the oven door, always catch the handle in its central part (Fig. 3).

Electronic programmer

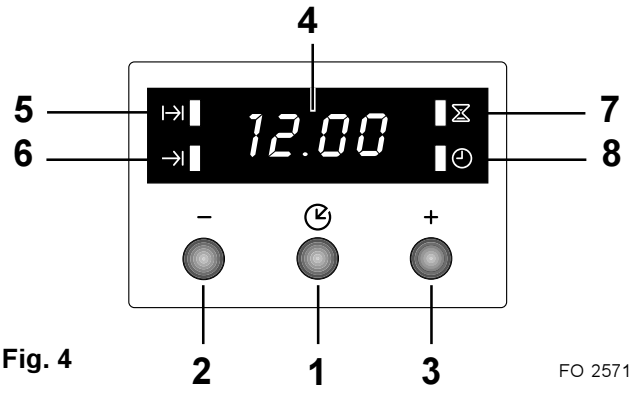
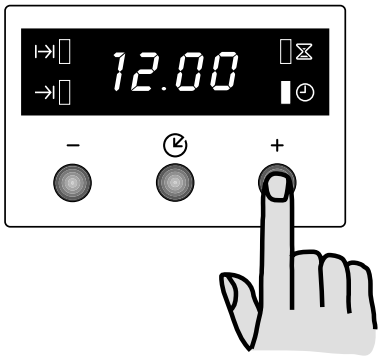


Fig. 4

1. Push button for selecting a function
2. Decreasing control button "–"
3. Increasing control button "+"
4. Display
5. "Cooking Duration" pilot lamp |→|
6. "End of cooking" pilot lamp →|
7. "Minute minder" pilot lamp
8. "Time of day" pilot lamp

The oven will work only if the time of day has been set. Moreover, the oven can also be operated without any programme.

Setting the time of day



When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp will flash on the display.

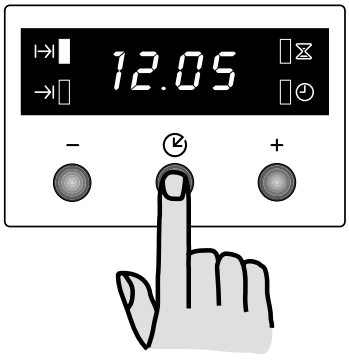
To set the correct time of day:

1. press button "+" or "–".
2. After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp will go out and the display will show the set time. The appliance is ready for use.

To reset the correct time of day:

1. press button repeatedly to select the "Time of day" function. The relevant pilot lamp will start flashing. Then proceed as described above.
   The time of day may be reset only if no automatic function (cook duration |→| or end of cooking →|) has been set.

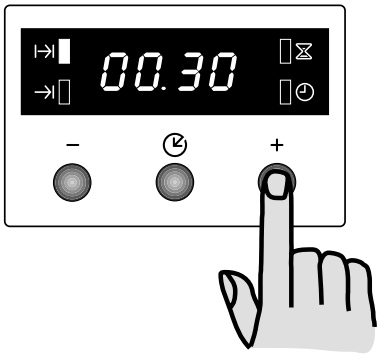
"Cooking Duration" function |→|



Thanks to this function, the oven will automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→| will start flashing. Then, proceed as follows:

To set the duration time:

1. press button "+" or "–".
2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp |→| will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.
   To switch off the acoustic alarm, press any button. **NOTE:** when doing this operation, the oven will be operated again, therefore, remember to turn the oven function and the thermostat control knob to zero at the end of the cooking time.



To cancel the duration time:

1. Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→| will flash and the display will show the remaining cooking time.
2. Press button "–" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

“End of cooking” function →|

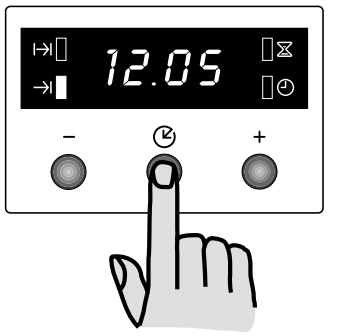
Thanks to this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ⏲ repeatedly to select the “End of cooking” function. The relevant pilot lamp →| will start flashing. Then, proceed as follows:

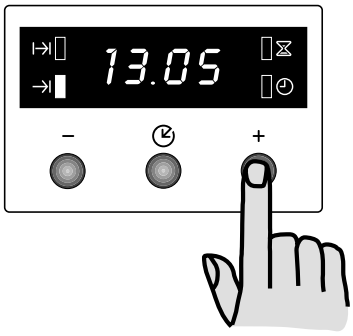
To set the End of cooking time:

1. press button “+” or “–”.
2. After the setting is carried out, wait for 5 seconds: the “End of cooking” pilot lamp |→| will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.
   To switch off the acoustic alarm, press any button. **NOTE:** when doing this operation, the oven will be operated again, therefore, remember to turn the oven function and the thermostat control knob to zero when cooking is over.

To cancel the End of cooking time:

1. Press button ⏲ repeatedly to select the “End of cooking” function. The relevant pilot lamp →| will flash and the display will show the programmed End of cooking time.
2. Press button “–” until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.

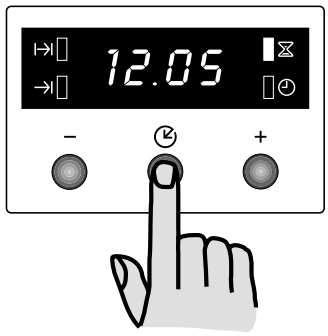




“Cooking duration” |→| and “End of cooking time” →| combined

The functions “Cooking duration” e “End of cooking time” can be used simultaneously to set the oven to switch on and off automatically at a later time.

1. With the “Cooking duration” function |→| (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button ⏲: the display will show the programmed setting.
2. With the “End of cooking time” function →| (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time.
   The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.



“Minute minder” function ⧖

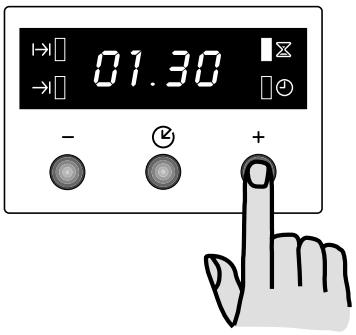
The minute minder alarm will sound at the end of a timed period, but THE OVEN WILL REMAIN ON, if it is in use.

To set the minute minder:

1. Press button ⏲ repeatedly to select the “Minute minder” function. The relevant pilot lamp ⧖ will start flashing.
2. Then, press button “+” or “–” (maximum: 2 hours, 30 minutes).
3. After the setting is carried out, wait for 5 seconds: the “Minute minder” pilot lamp ⧖ will come on.
4. At the end of the timed period, the pilot lamp will start flashing and acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

To cancel the minute minder:

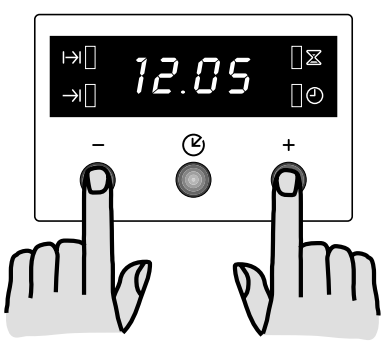
1. Press button ⏲ repeatedly to select the “Minute minder” function. The relevant pilot lamp ⧖ will flash and the display will show the remaining time.
2. Press button “–” until the display shows “0:00”. After 5 seconds the pilot lamp will go out and the display will revert to the time of day.



How to switch off the display

1. Press two or three programmer push buttons simoultaneously and keep them pressed for about 5 seconds. The display will switch off.
2. To switch on the display, press any button.

   The display can be switched off only if no other functions have been set.



Hints and Tips

Always cook with the oven door closed

Conventional cooking

Turn the oven function control knob to the relevant symbol and set the thermostat knob on the required temperature. If you need more heat from the top or the bottom of the oven, turn the oven function control knob to (top heating element only) or (bottom heating element only).

Fan cooking

Turn the oven function control knob to the relevant symbol and set the thermostat knob on the required temperature. The fan behind the back panel circulates heated air into the oven. If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom (fig. 5). If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results.

Grilling

Turn the oven function control knob to the relevant symbol or and set the thermostat knob on the required temperature. With the setting , you will obtain even heating on the whole surface of the dish.
When grilling meat or fish, spread a little oil on them and always place them on the oven grid. Place the oven shelf as shown in Fig. 6.
Always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.

Thermal grilling

Turn the oven function control knob to the relevant symbol and set the thermostat knob on the required temperature. **When using this cooking function, select a maximum temperature of 200°C and do not exceed 1 hour of operation.**
The full grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn food is reduced. With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

Defrosting

Turn the oven function control knob to the relevant symbol and set the thermostat knob on the OFF position (symbol : ●). The oven fan operates without heat and circulates the air, at room temperature, inside the oven.

- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated. For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

Cooking Fish and Meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.
White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 °C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 °C) for a short time is recommended.

Baking

Cakes usually need a medium temperature cooking, between 150 and 200 °C.
A short oven pre-heating (about 10 minutes) is recommeded when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Grilling

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them. In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness. Always remember to place the dripping pan in the lower position with some water in it.

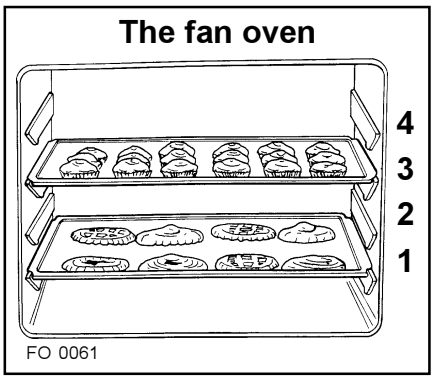


Fig. 5

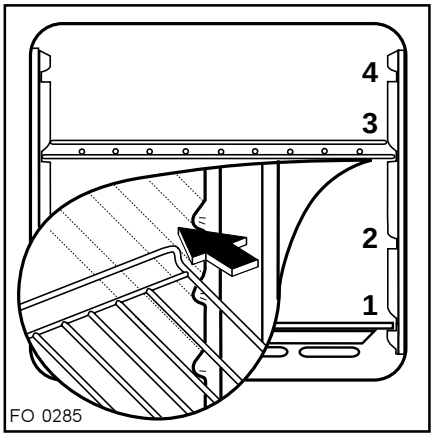


Fig. 6

Cooking Tables

Conventional and fan cooking

WEIGHT (GR.)	TYPE OF DISH	Conventional Cooking		Fan Oven		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
	Cakes						
	Whipped up kneading	2	180	2 (1 and 3)*	160	45 ~ 60	
	Leavened kneading	2	180	2 (1 and 3)*	160	20 ~ 35	
	Shortbread dough	2	180	2 (1 and 3)*	160	20 ~ 30	
	Butter-milk cheese cake	1	175	2	150	60 ~ 80	
	Apple cake	1	180	2 (1 and 3)*	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)*	150	60 ~ 80	
	Jam-tart	2	180	2 (1 and 3)*	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)*	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)*	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	
	Bread and Pizza						
1000	White bread	1	200	2	175	45 ~ 60	1 piece
500	Rye bread	2	200	2	175	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1 and 3)*	200	20 ~ 35	In baking pan
	Flans						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	
	Quiches	2	200	2 (1 and 3)*	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	Meat						
1000	Beef	2	200	2	175	50 ~ 70	On grid
1200	Pork	2	200	2	175	100 ~ 130	On grid
1000	Veal	2	200	2	175	90 ~ 120	On grid
1500	English roast beef	2	220	2	200	50 ~ 70	On grid
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Hare	2	200	2	175	60 ~ 80	Cut in pieces
	Fish						
1000	Whole	2	200	2 (1 and 3)*	175	40 ~ 60	2 fishes
800	Fillets	2	200	2 (1 and 3)*	175	30 ~ 40	4 fillets

NOTE:
Cooking times do not include pre-heating time. We reccomend a short oven pre-heating (about 10 minutes) before baking or cooking pizza.

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.

The times given in the table are intended as a guide only. Only experience will enable you to determine the correct setting to suit your personal requirements.

Cooking Tables

Grilling

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	PIECES	WEIGHT	Level (4 3 2 1)	temp. °C	Upper side	Lower side
Steaks	4	800	4	max	10	8
Chops	4	600	4	max	12	8
Sausages	8	500	4	max	10	6
Chicken (cut in pieces)	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Chicken (breast)	4	400	4	max	13	10
Tomatoes	8	500	4	max	12	—
Fish (fillets)	4	400	4	max	8	6
Sandwiches	4	—	4	max	8	—
Toast	4	—	4	max	2~3	1

Thermal grilling

Type of dish	Quantiy (gr.)	Shelf level from the bottom	Temperature °C	Time in minutes lower side	upper side
Pork	1500	2 or 3	170	45	30
Roastbeef	1500	3	200	30	20
Chicken	1200	2 or 3	190	40	30
Kebabs	800	3	200	15	10
Fish (whole)	800	3	200	12	8

When using the Thermal grill function, select a maximum temperature of 200°C and do not exceed 1 hour of operation.

Cleaning and Maintenance

General Cleaning

Before cleaning, disconnect the oven from the electrical supply.

- When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.
- Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

The Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.
In case of particularly tough stains, you can use stainless steel cleaning products or some warm vinegar.

- **If cooking fruits,** some over-heated natual acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances. To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

The Oven Door and its gasket

Before cleaning the oven door, we recommend you to remove it from the oven.

☞ Proceed as follows:

a) open the oven door completely;
b) find the hinges linking the door to the oven (fig 7);
c) unlock and turn the small levers located on the two hinges (fig. 7);
d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
e) gently pull the oven door off its site (fig. 7);
f) place it on a steady plan.

Clean the oven door glass with warm water and a softh cloth only.
Once the cleaning is carried out, refit the oven door, following the procedure in reverse.
The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket shows to be **damaged**, call you local Service Centre. Do not use the oven until it has been repaired.

Replacing the Oven Light

Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

a) resistant to temperatures of **300 °C**;
b) electric rate: 230 V - 50 Hz;
c) electric power rate: 15 W.;
d) connection type: E 14.

To replace the bulb, proceed as follows (Fig. 8):

a) push in and turn the glass lid anticlockwise;
b) remove tha faulty bulb;
c) replace it with a new one;
d) refit the glass lid;
e) switch on the electricity supply.

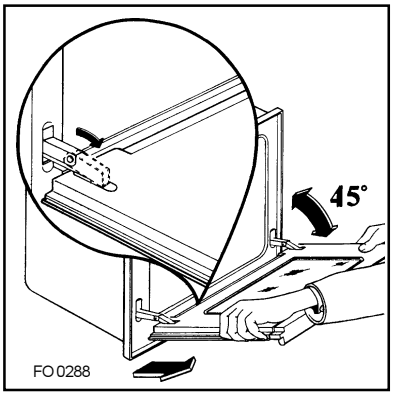


Fig. 7

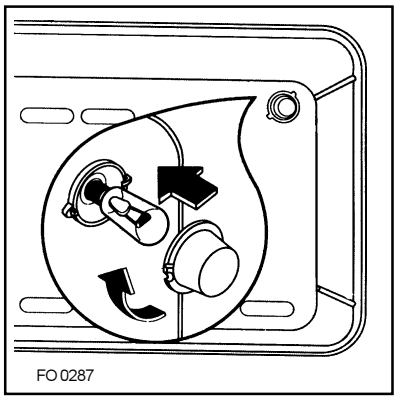


Fig. 8

Something not working...

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.

SYMPTOM	SOLUTION
■ The oven does not come on	◆Check that both a cooking function and a temperature have been selected *or* ◆Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆Turn the thermostat knob on a temperature *or* ◆Turn the oven function control knob on a function.
■ The oven light does not come on	◆Turn the oven function control knob on a function *or* ◆Buy a new oven light bulb, asking for it to your local Service Centre and replace it by following the instruction provided in this booklet.
■ It takes too much time to finish the dishes, or they are cooked too fast.	◆Refer to the contents of this booklet, especially to the chapter "Hints and tips".
■ Steam and condensation settle on the food and the oven cavity.	◆Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

Technical Assistance

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your local Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate.
This plate is placed on the front external edge of the oven cavity.

Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

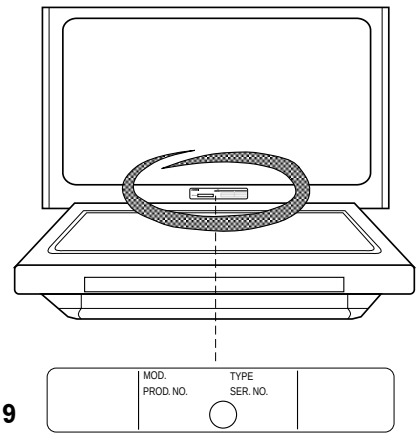


Fig. 9

DISTRI PARTS

Technical Data

Recess dimensions

Height	59,4 cm
Width	56,0 cm
Depth	55,0 cm

Oven cavity dimensions

Height	32,5 cm
Width	44,0 cm
Depth	39,0 cm
Volume	55 l

Heating elements ratings

Bottom heating element	1000 W
Top heating element	800 W
Full Oven (Top+Bottom) (1000 + 800)	1800 W
Simple Grill heating element	1750 W
Double Grill heating element	2550 W
Oven rear heating element	2000 W
Convection fan	30 W
Cooling fan	25 W
Oven lamp	15 W
Voltage tension (50 Hz)	230 V
Maximum power rating (230V - 50Hz)	2600 W

Installation

The following instructions are meant to a qualified technician, in order to allow him carry out the installation in compliance with the rules in force. The building-in and the electrical connection fo the appliance must be carried out by a qualified and authorized technician only.

Building In

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.
A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.
All the units meant to ensure protection have to be fitted not to be taken away without using any tool.
We recommed not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.

Oven dimensions

The oven dimensions are shown in fig. 10.

In-Column recess dimensions

The recess must have the dimensions shown in Fig. 11.

Undertop recess dimensions

The recess must have the dimensions shown in Fig. 12.

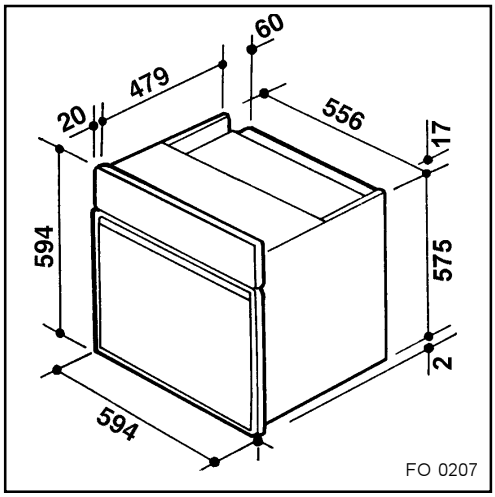


Fig. 10

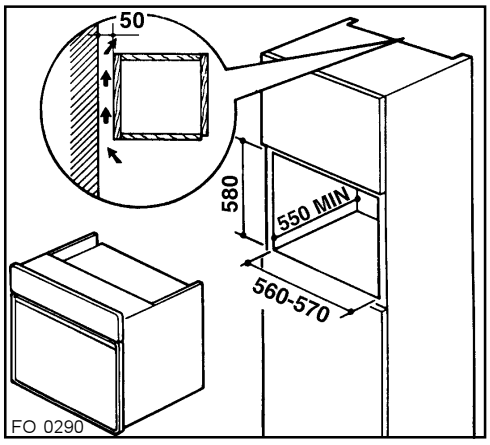


Fig. 11

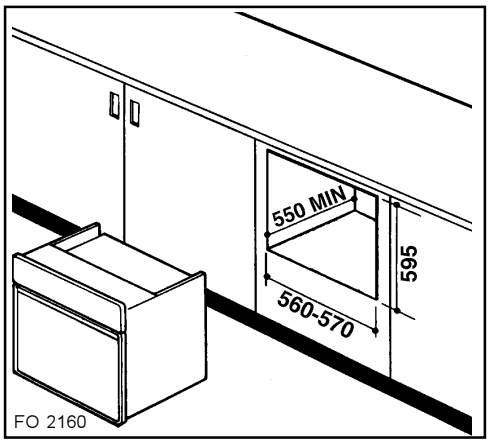


Fig. 12

Securing the Oven to the Cabinet

Fit the appliance into the cabinet recess.
Open teh oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame **(Fig.13).**
When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.

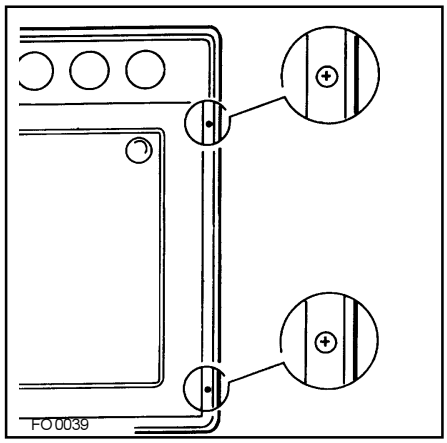


Fig. 13

Electrical Connection

Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load;
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the forniture unit.

This appliance is delivered without an electric supply cable, therefore, you will have to fit to it a supply cable with standard plug, suitable for the total electric load shown on the rating plate. The plug is to be inserted into a suitable wall socket.
If connecting the appliance directly to the electric system, a double pole switch must be installed between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules. The earth wire must not be interrupted by the double switch pole.
The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.
After the connection is carried out, test the heating elements for about 3 minutes.
Suitable power supply cables are the following types, considering the respective necessary section of cable: H07RN-F, H05RN-F, H05RR-F, H05VV-F, H05V2V2-F(T90), H05 BB-F.

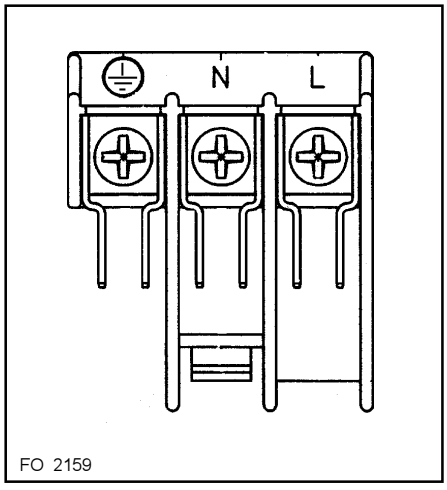


Fig. 14

Terminal block

The oven has an easily accessible terminal block (Fig. 14), which is meant to work with an electric single-phase rate of 230 V.

The manufacturer disclaims any responsability should all the safety measures not be carried out.

GUARANTEE - SPARE PARTS (only for BENELUX)

When calling for repairs during the period of guarantee ofthe appliance, the original invoice or receipt must be shown or sent together with the appliance to be repaired.

General conditions of guarantee

1 The manufacturer guarantees the appliance indicated on the relative invoice for a period of one year from the date of purchase. In case of a fault during this period if caused bya defect in materials and/or construction, the client is entitled to repair free of charge.

1a Concerning vacuum cleaners for domestic use, the total periodof guarantee is two years. Accessories are subject to a direct usage, consequently these articles are excluded from the guarantee.

2 The manufacturer guarantees technical assistance and repairsfor one year. Spare parts fitted during repair are also covered by a one year guarantee from the date of repair. In case of fault during this period, as a direct result of the repair work carried out or caused by the new parts fitted on such occasion, the client is entitled to repair free of charge. The execution of repairs does not prolong the total period of guarantee covering the appliance.

3 Technical Assistance at domicile will be provided only for large apparatus which are difficult to transport such as: washing machines, spin-driers, dishwashers,refrigerators, freezers (vertical or horizontal), ovens, cookers and built-in appliances.

3a The above-mentioned conditions are also valid for refrigerators for caravens on condition that they are situated within the national boundaries and are accessible by roads open to traffic. Furthermore, at the time of the intervention the appliance and its owner, or the person so authorized, must be present at the place agreed upon for the intervention.

4 If, in the opinion of the manufacturer, the appliance as described in point 3 must be transported to a Technical Assistance laboratory, the transportation will be carried out as established by the manufacturer, at his expense and under his responsibility.

5 All appliances not mentioned under points 3 and 3a, includingappliances having the same functional characteristics but whose transport is easy, must be sent to the Technical Assistance or taken to them. Throughout the period of guarantee the cost of return transportation will be taken care by the manufacturer.

6 If during the period of guarantee a disfunction occurs due to a defect which cannot be repaired, the appliance will be replaced free of charge.

Extension of the guarantee

7 For motorcompressors of refrigerators/ freezers (excluding the starting device and thermal interrupter) a decreasing guarantee of 20% per year for a period of five years from the date of purchase of the appliance indicated on the relative invoice with repairs free of charge throughout the entire period under guarantee. On completion of the total period of guarantee the cost of travel, workmanship and eventual spare parts will be at the expense of the client.

Exclusion from guarantee

8 The free execution of work for the repair and/ or substitution as set out above will not apply if:

- The purchase invoice or receipt indicating the date of purchase and the identification of the appliance cannot be presented or was not sent with the appliance to be repaired;
- The appliance is used for purposes other than those of the domestic nature for which it was made;
- The appliance was not installed, handled or used in conformity with the indications in the instruction manual or in the modalities for use;
- The appliance has been repaired or modified incorrectly by unqualified personnel.

8a If the appliance has been built-in, underinserted, suspendedor installed in such a way that the time required to move it and put it back in position exceeds thirty minutes in total, the extra expenditures occurred will be billed to the owner of the appliance.

8b In case of deterioration due to an irregular installation carried out in agreement with the owner of the appliance, the manufacturer and the technical assistance decline all responsibility.

8c Damage such as scratches, knocks or breakage of movable or dismountable units which were not notified to the manufacturer at the time of delivery are not covered by the guarantee.

Important notice

This appliance has been made to be safe. Inadequate repairs can nonetheless compromise this safety. To avoid such problems and to prevent any eventual damage we advise you to have repairs carried out exclusively by qualified personnel.We advise you to have repairs or maintenance carried out by the retailer or the local Electrolux Service and to request only original spare parts.

Electrolux
DISTRIPARTS

Belgium

Bergensesteenweg 719 / B - 1520 Halle (Lembeek)
Repairing to customer's house:
Tel.: 02-3630444
Fax.: 02-3630400
Spare parts:
Tel.: 02-3630555
Fax.: 02-3630500

Luxembourg

7, Rue de Bitbourg / L-1273 Luxembourg-Hamm
Customer care:
Tel.: 42 43 11
Fax: 42 43 13 60

Grafiche MDM - Forlì